

Breakfast
7am-11am

Afternoon Tea
3pm-5.30pm

Sunday Roast
12pm-3pm

QUOD

RESTAURANT & BAR

Set Lunch /
Early Supper Menu
Monday to Friday
12pm-6pm
Two Courses 25.50
Three Courses 30.50

LUNCH & DINNER

served from 11.30am-11pm

STARTERS

- White Onion & Sage Soup, onion fritters 8.95 ^v
Salmon Ceviche, lime, chilli & coriander 12.95
Globe Artichoke Salad, celery, apple & walnuts 9.95 ^{vg}
Scallop, Prawn & Mushroom Gratin 14.95
Hand Picked Crab, cucumber & fennel 16.50
Soft Goat's Cheese & Beetroot Tart, chicory & watercress 10.50 ^v
Guinea Fowl, Duck Liver & Chicken Terrine, prune relish 10.50
Octopus, parsley potatoes, mojo rojo 15.50
Beef Fillet Carpaccio, wild rocket, parmesan 15.50
Crispy Oyster Mushrooms, chilli aioli 10.50 ^{vg}
Today's Risotto 9.95/17.95

GRILL

- Hamburger (7oz) 17.95
Cheeseburger (7oz) 19.95
with chips & relish

our hamburgers are made here
to our own recipe, we recommend
rare, medium rare or medium

- 28-day aged Hereford
Ribeye (9oz) 33.50
béarnaise or peppercorn sauce,
chips & green salad

- Fillet (9oz) 37.95
bone marrow &
creamed potatoes

- Rump of Lamb 26.00
chimichurri, chips &
green salad

PIZZA

- Margherita 14.95 ^v
Spinach, ricotta & confit garlic 15.95 ^v Courgettes, buffalo mozzarella & oregano 15.95 ^v
Giroldes, globe artichokes & thyme 15.95 ^v Spicy Italian Sausage, red peppers & chilli 16.50
choose half & half

MAINS

- Today's Fish, market price
Chicken Kiev, creamed potatoes & green salad 21.50
Salmon, Haddock & Dill Fishcakes, spinach, tartare sauce 19.95
Seared Duck Breast, roasted turnips, red chard & orange sauce 26.95
Tagliatelle, rabbit & tarragon ragù 21.50
Roasted Aubergines & Sweet Peppers, black lentils, cucumber & coriander 16.95 ^{vg}
Lamb Rogan Josh, cumin & mint rice, raita & poppadum 20.50
Sea Bass Fillet, spring greens, courgettes, fennel & caper butter sauce 25.50
Gnocchi Primavera 17.95 ^v

SALADS

- Thyme Roasted Chicken Breast, romaine lettuce, soft boiled egg, parmesan & anchovy 19.50
Chargrilled Swordfish Steak, french beans, tomatoes, black olives, new potatoes & radishes 23.95
Burrata, orange & fennel, radicchio and chicory 20.95 ^v

SIDES 5.95

- House Salad Chips Buttered Spinach Parsley Potatoes
Creamed Potatoes Tenderstem Broccoli with hollandaise or anchovy

PUDDINGS

- Baked Vanilla Cheesecake, blueberries 9.95 Rhubarb Pavlova 8.95
Treacle Tart, ginger ice cream 8.95 Roasted Pineapple, coconut sorbet 8.95
Chocolate Pot, crème fraîche, rosemary & almond praline 9.95

CHEESE

- Stichelton Blue
Double Aged Gloucester
Brightwell Ash Goat
spelt crackers, apricot & ginger chutney
5.95 each or 15.95 all three

SORBET

- Elderflower & Gin,
lemon & mint jelly
5.95

ICE CREAM

- Vanilla, Strawberry, Chocolate,
Salted Caramel, Coffee

4.50 per scoop

"OUR CHEFS WILL MAKE EVERY EFFORT
TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.
Our crab is fresh, handpicked & British, it may contain a small amount of shell. A discretionary service charge of 12.5% will be added to the bill.
Printed on 100% recycled paper.

QUOD

RESTAURANT & BAR

CHAMPAGNE & SPARKLING

	125ml/750ml
Prosecco Spumante, Ita, DOC Brut, NV	9.00/41.00
Champagne Pierre Vaudon, Premier Cru, Brut NV	16.95/90.00
Signature Rosè, Hundred Hills, England 2018	17.50/93.00
Champagne Henriët Bazin Blanc de Blancs, Premier Cru, NV	115.95
Pol Roger, Brut Reserve, NV	131.00
Bollinger, La Grande Annee, Brut	260.00

WHITE WINE

	175ml/500ml/750ml
Quod House White, Romania 2022	8.25/21.95/28.95
Verdejo, Azumbre, Rueda, Spain 2022	8.95/22.50/29.50
Verdicchio dei Castelli di Jesi Classico, Pontemagno, Italy 2022	33.00
Grillo Sicilia, Rupe Secca, Sicilia, Italy 2022	34.00
Picpoul de Pinet, Les Pins de Camille, Languedoc-Roussillon, France 2022	9.50/27.50/37.50
Viognier, IGP Pays d'Oc, Domaine Gayda, France 2023	39.50
Chardonnay, Bodegas Obergo, Somontano, Spain 2023	10.50/29.50/40.00
Pecorino, Noi Cento, Casa Vinicola Roxan, Italy 2022	41.00
Sauvignon Blanc, Black Cottage, Marlborough, New Zealand 2023	11.00/31.00/42.50
Soave Classico, Corte del Sole, Veneto, Italy 2020	44.00
Messwein Grüner Veltliner, Niederösterreich, Weingut Stift Goettweig, Austria 2022	12.00/34.00/45.50
Albariño, Vinabade, Rias Baixas, Spain 2022	47.00
Gavi di Gavi, Guido Matteo, Bosio, Piedmont, Italy 2022	51.00
Chenin Blanc, Chenin Avec Chene, Stellenbosch, South Africa 2019	58.00
Sancerre, Domaine Etienne Daulny, France 2022	15.95/45.00/61.00
Kerner, Kellerei Kurtatsch, Alto Adige, Italy 2022	16.50/47.00/63.00
Chardonnay, Fess Parker, Santa Barbara County, USA 2021	66.00
Chablis, Domaine Daniel Dampt, France 2022	68.00
Puligny-Montrachet, Alain Chavy, Burgundy, France 2021	103.00
Meursault Grands Charrons, Domaine Vincent Latour, Burgundy, France 2021	150.00

RED WINE

	175ml/500ml/750ml
Quod House Red, Romania 2022	8.25/21.95/28.95
Nero d'Avola, Rupe Secca, Sicilia, Italy 2022	32.00
Primitivo, Grifone, Puglia, Italy 2021	9.00/24.50/33.00
Malbec, Las Pampas, Mendoza, Argentina 2022	9.50/27.00/36.00
Rioja Tinto, Monte Araya, Rioja, Spain 2021	37.00
Cabernet Sauvignon, Six Poets, California 2020	38.00
Garnacha, Bodegas Obergo, Somontano, Spain 2023	11.00/31.50/43.00
Côtes du Rhône, Domaine de Verquière, France 2022	11.95/32.95/45.00
Château Tour Bel Air, Montagne-Saint-Émilion, France 2020	12.50/36.00/48.50
Dolcetto d'Alba Vilot, Rocche Costamagna, Piemonte, Italy 2022	53.50
Chianti Classico Riserva, Querciavalle, Tuscany, Italy 2015	15.00/42.50/57.50
Zinfandel, Pedroncelli, Mother Clone, Dry Creek Valley, USA 2020	59.00
Ribera del Duero, Selección, Hacienda Solano, Spain 2021	16.00/44.50/60.00
Els Pics, Mas Alta, Priorat, Spain 2020	69.00
Gigondas, Domaine Les Goubert, Rhone Valley, France 2020	73.00
Rioja Gran Reserva, Navajas, Rioja, Spain 2014	92.00
Savigny-Lès-Beaune Godeaux, Domaine Seguin-Manuel, France 2019	97.00
Barolo Rocche dell' Annunziata Riserva, Rocche Costamagna, Piedmont, Italy 2019	124.00
Château Lafleur-Gazin, Pomerol, France 2014	129.00
Brunello di Montalcino, Villa Le Prata, Tuscany, Italy 2013	148.00

ROSÉ WINE

	175ml/500ml/750ml
La Source Reserve Rosé, Pays d'Oc, France 2022	8.95/23.00/31.00
Domaine Pique Roque, Côtes de Provence 2022	13.00/37.00/49.50